



mozaic

MOZAIC RESTAURANT, LOUNGE, WORKSHOP & CATERING GASTRONOMIQUES

For Immediate Release

Bali, February 26th 2013 - Mozaic Restaurant Gastronomique in Ubud and Chef Owner Chris Salans is recognized as the Best Restaurant in Indonesia by the San Pellegrino World's 50 Best Restaurants - Asia 2013.

The San Pellegrino World's 50 Best Restaurants - Asia 2013 winner were announced February 25th at the Marina Bay Sands in Singapore in a ceremony to salute the top 50 best restaurants in Asia. Asia's 50 Best Restaurants list features the restaurants in Asia that have received the most votes from The World's 50 Best Restaurants Academy sponsored by Diners Club International®. Mozaic Restaurant Gastronomique in Ubud, has received the highest honor of the Best Restaurant in Indonesia as well as a spot on the top 50 place for all of Asia. Sitting at number 50, Mozaic Restaurant Gastronomique is also the only restaurant in Indonesia which has made the top 50 list and it stands proud at representing Bali as a culinary destination.

The top winner of this year's Asian Best 50, is Narisawa Restaurant from Japan, followed by Nihonryori Ryugin from Tokyo, Nahm from Bangkok, Amber from Hong Kong and Andre's from Singapore. The list features the top of Asia's culinary world with restaurants from China, Hong Kong and Macau, Singapore, Thailand and Japan, and more for a total of 25 Asian Countries represented. Mozaic Restaurant Gastronomique also stands at the top of honors with fellow Miele Guide winners like Iggy's and Waku Ghin in Singapore. The published announcement of the best in Indonesia adds that "Salans has not only built Mozaic into Bali's finest restaurant, but has made it a genuine global gastronomic destination."

Chef Owner Chris Salans adds: "I am thrilled to see Mozaic listed on the Best 50 restaurants list and being bestowed the honor of the best Indonesia. Our team is over the moon with this privilege. I hope to see more Indonesia on the list in the next few years, because we have great chefs here, and fantastic fresh ingredients to inspire us."

Organized by Restaurant magazine since 2002, The San Pellegrino World's Best 50 restaurants' list and Asia's 50 Best Restaurants' list is an annual snapshot of the opinions and experiences of over 900 international restaurant industry experts. What constitutes "best" is left to the judgment of these trusted and well-travelled gourmets. For these awards, voting is strictly confidential before the awards' announcement and panellists vote for 7 restaurants, at least 3 must be outside their region. Voters must have eaten in the restaurants they nominate in the last 18 months and are not permitted to vote for restaurants they own or have an interest in. Nominations must be made for the restaurant, not for the restaurateur or the chef and panellists submit their 7 choices in order of preference (this information is used to decide on positions in the event of a tie). This is what makes The World's 50 Best Restaurants and Asia's 50 Best Restaurants unique and not comparable to any other guides or ranking of restaurants.

These criteria are designed to allow our panellists to vote far and wide. They could vote for a small, unknown restaurant in a secluded region, or select the best-known restaurants in the world or in their region – it is their opinion and the experiences they have had that matters. This method means that restaurants cannot apply to be on the list, and cannot be nominated, and no external influences can influence the list.

Located just outside the charming artist's community of Ubud, Bali, the intimate garden-set Mozaic Restaurant Gastronomique, has become a destination restaurant for discriminating diners from around the world. Chef Salans blends the best of local and international ingredients prepared and presented with a modern and innovative approach associating usual and unusual flavors to sublimate the products presented.

Mozaic Restaurant Gastronomique, has been recognized as the best restaurant in Indonesia and Bali by national publications (Indonesia Tatler, Prestige, Hello Bali) and the first restaurant in Southeast Asia to be recognized by the prestigious *Traditions*

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et *Qualité* association as a member of 'Les Grande Tables Du Monde' (The Grand Tables of the World), joining an exclusive membership including world most famous restaurants such as Lucas Carton (Alain Senderens), Le Louis XV and Plaza Athénée (Alain Ducasse), Guy Savoy (Guy Savoy) and The French Laundry (Thomas A Keller). Mozaic Restaurant Gastronomique has received several top 5 places in The Miele Guide. Past top positions are followed by a 5th position once again, in 2013. Bali, once again takes place as one of the top Asian restaurants, with the 5th place on the top 20 list of the now established Miele Guide. This achievement comes after several Miele Guide top 20 positions for Mozaic, reaffirming the restaurant's excellence and its place in the best of Asia. Along with Robuchon Au Dome, Waku Ghin, l'Atelier Joel Robuchon and Iggy's, Mozaic Restaurant Gastronomique epitomizes Asian food lovers and experts' choice for Asian culinary showcase.

Chef Chris Salans cookbook, Mozaic: French Cuisine, Balinese Flavours was published in 2011 and can be found at bookstores in Indonesia, Asia and online. The Mozaic beach Club, the beach front venue of Chef Chris Salans and James Ephraim is opened for a daytime poolside tapas menu, dining room à la carte fine dining and a stunning Private Dining room by Lotus Arts de Vivre.

For more information, menu or reservations, please do not hesitate to contact us at info@mozaic-bali.com or visit our website: www.mozaic-bali.com.

San Pellegrino's world's best 50 Asia list can be found at: <http://worlds50best.asia/asias-50-best-restaurants/mozaic.html>

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